



ALLERGEN FREE BROWNIE BITES

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EACH BATCH SERVES SIX.

INGREDIENTS	X1	X2	X3	X4
Mild flavored oil	1/2 cup	1 cup	1 1/2 cups	2 cups
GarbFava flour (garbanzo and fava flour blend)	3/4 cup plus 2 tablespoons	1 3/4 cups	2 1/2 cups plus 2 tablespoons	3 1/2 cups
Potato starch	1/4 cup	1/2 cup	3/4 cup	1 cup
Arrowroot flour or starch	2 tablespoons	1/4 cup	6 tablespoons	1/2 cup
Unrefined surar	1 cup (or 10 2/3 tablespoons agave nectar)	2 cups (or 1 1/3 cup agave nectar)	3 cups (or 2 cups agave nectar)	4 cups (or 2 2/3 cups agave nectar)
Gluten free baking powder	2 1/4 teaspoons	4 1/2 teaspoons	6 3/4 teaspoons	3 tablespoons
Baking soda	1/4 teaspoon	1/2 teaspoon	3/4 teaspoon	1 teaspoon
Xanthan or guar gum	1/4 teaspoon	1/2 teaspoon	3/4 teaspoon	1 teaspoon
Salt	1 teaspoon	2 teaspoons	1 tablespoon	4 teaspoons
Unsweetened cocoa powder	1/2 cup	1 cup	1 1/2 cups	2 cups
Store bought unsweetened applesauce	1/2 cup	1 cup	1 1/2 cups	2 cups
Gluten free vanilla extract	2 tablespoons	1/4 cup	6 tablespoons	1/2 cup
Brewed coffee or hot water	1/2 cup	1 cup	1 1/2 cups	2 cups
Allergen free, gluten-free chocolate chips (such as from Enjoy Life)	2 cups	4 cups	6 cups	8 cups

Preheat oven to 325°. Brush 3 dozen mini-muffin pans with oil; set aside.

In a medium bowl, whisk together flour, potato starch, arrowroot, sugar, baking powder, baking soda, xanthan gum, salt, and unsweetened cocoa powder; set aside. In a large bowl, mix together applesauce, 1/2 cup canola oil, and vanilla. Slowly add flour mixture, stirring to combine. Stir in coffee until it forms a batter. Fold in chocolate chips.

Place 1 tablespoon batter into each prepared muffin cup. Transfer muffin pans to oven, and bake until a toothpick inserted into the center comes out clean, 12 to 15 minutes. Let cool completely on a wire rack before unmolding.

To freeze: Package cooled brownie bites in a freezer safe container separated by waxed paper. Remove as much air as possible, seal, label and freeze.

To serve: Thaw.